

Kaiser's Colonies in Brazil No Menace to United States.

By Frederic J. Haskin.

SCENE IN RIO DE JANEIRO.

A PORTUGUESE PEDLER.

FAVORITE PASTIME OF BRAZILIAN BOYS.

Rio de Janeiro, Brazil, June 5. GREAT deal has been said of late about German immigration to Brazil, and the increase of German influence in South America. Some of our vigilant statesmen and writers have referred to the matter as a menace to American interests in the South. The statistics warrant no apprehension on this score. Last year there were only 245 immigrants from Germany to Brazil, and there are not as many Germans in this entire country as there are in the city of Milwaukee. The German element is located principally in Rio Grande do Sul and Santa Catharina, the two most southern states of Brazil.

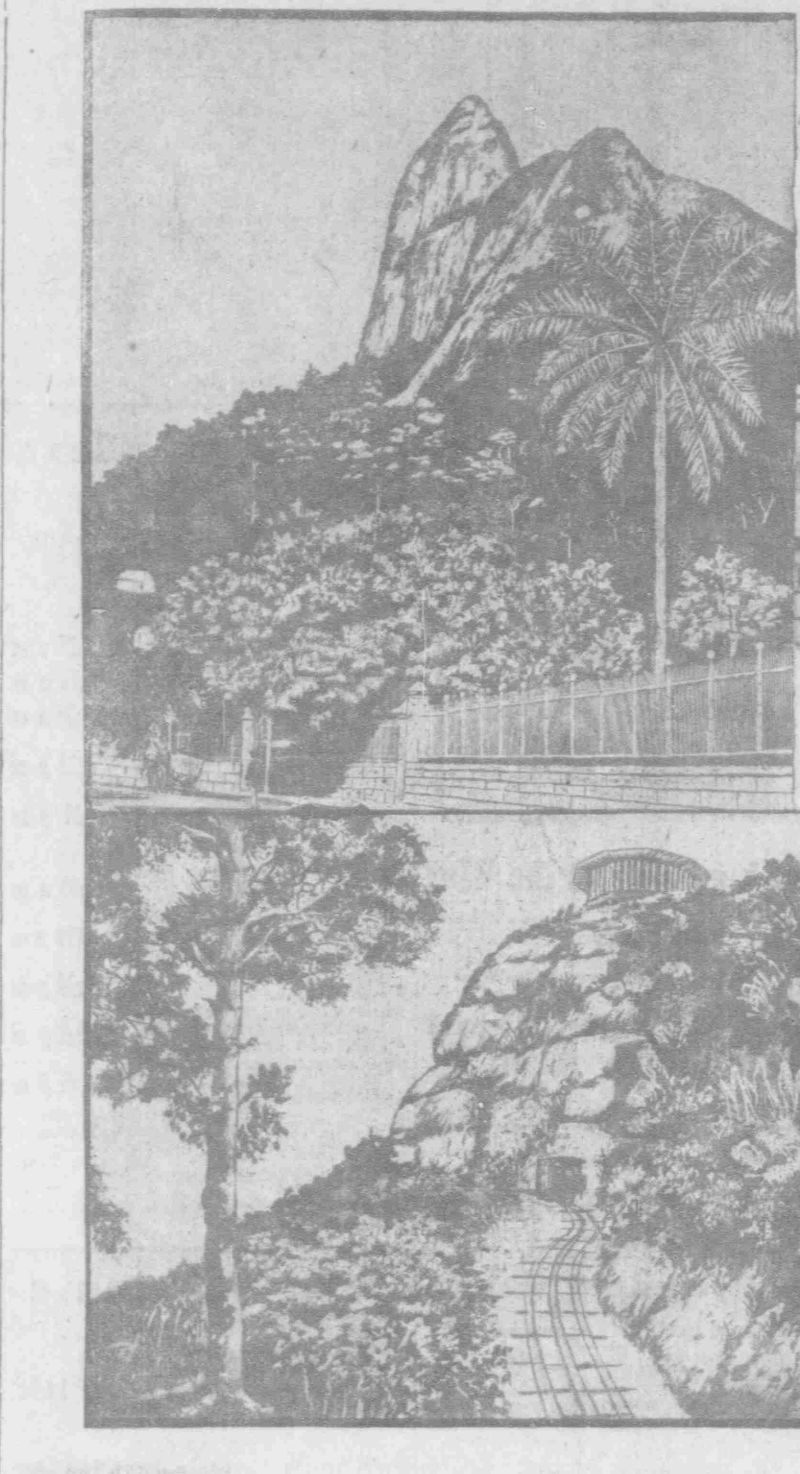
These people are anything but sympathizers with the Fatherland; neither are they in touch with the Brazilian government. They speak the language and follow the customs of Germany, but are Brazilian citizens. Neither government is especially solicitous for their welfare, and they make no effort to hide their indifference to all outside influences. They claim independence, and are nominally their own bosses. Being agriculturists they live off the soil, and many of them never handle money. The Brazilians have to go slow in their dealings with them or they have a rumper on hand. If they are not treated right, the Germans are never slow in manifesting a rebellious spirit.

One of these German farmers was asked to whom his people sold their products. He replied that they sold some to Europe but exported the most of them "up to Brazil." This was an odd way for a citizen of a state to speak about his country, but I asked to show how his people regard the situation.

Climate Destroys Energy. Thus it will be seen that these German colonists, being cut off from the old country, yet remaining apart in the new one, are not as dangerous as they are represented to be. They are neither fish nor fowl. As a rule they belong to the lower classes and the stock is not improving. The second and third generations are about as illiterate as the natives. A traveler through their country employed one of the young men as a guide. There was some reference to the Fatherland, and it developed that this grown young man did not know that Germany was across the ocean. He thought it was somewhere in Brazil.

The German immigrants who remain in the centers, instead of following the pursuit of agriculture, soon lose their thrifty habits. The climate quickly takes away their energy, the men in particular seem to lose their ambition. The washer-woman at the American legation in Petropolis is a German, and she takes in washing to support a big, strapping husband, and a horde of cotton-headed youngsters. She has been doing this for six or seven years. The husband has a trade but the wages paid in Brazil for his particular kind of labor are not satisfactory to him. He seems cheerful enough at her big job. When asked why her husband did not do something to help, he replied: "Oh, he does, sir. He writes a beautiful hand, and he makes out my wash bills for me."

An Inside Story. German colonies seem to be failures everywhere, and the ones in Brazil are no departures from the rule. There is inside story about the origin of the German emperor on Brazil. While the Kaiser was cruising in Northern Europe, he happened into a harbor where the private yacht of a rich New York publisher was at anchor. The proprietor of the American paper went to call upon the emperor, but his card was sent back to him, and he was away with scant ceremony. He retaliated by publishing what purported to



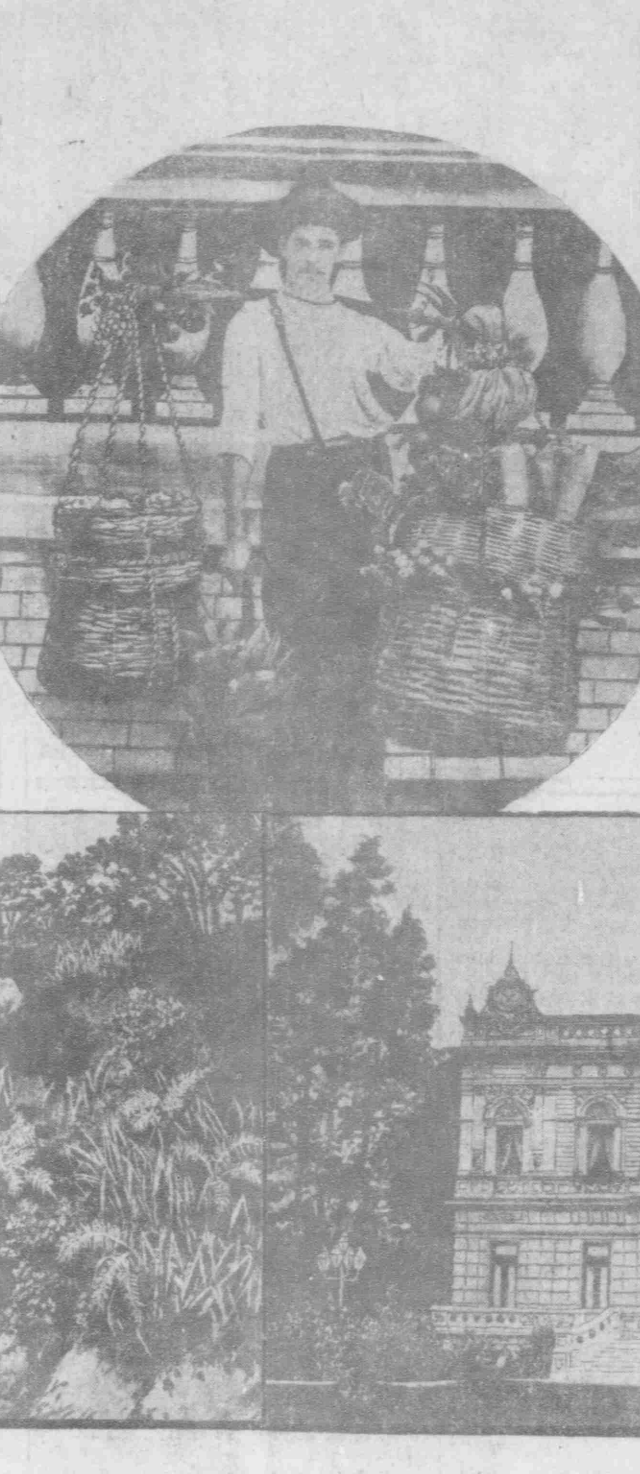
WILD BEAUTY OF BRAZIL.

be an expose of Germany's plan of conquest in Brazil. The story was taken up by other papers and it spread far and wide.

The whole thing was a mistake. It seems that the newspaper was surrounded by a lot of secretaries who think their salaries depend upon heading off every one who desires to see his majesty. He did not hear of the emperor's call until weeks afterward when the absurd article appeared about him. The fact of the matter was that he would have been pleased to receive the American if the blundering secretaries had not sent him away. It is useless to say that the Kaiser remarked a few things in his foreword, but that thereafter the secretaries will not be so officious.

The European Germans are after trade in Brazil, but their way seems to be a little rough. Their plan to put a line of steamers in the coasting trade got them into complications with the Brazilian government, which not only demanded control of the service, but went so far as to stipulate that the sailors from these vessels should be transferred to the Brazilian army of war at the discretion of the government officials. The Germans did not relish the idea of supplying men for the navy of Brazil and there was a talk in which all interests participated.

A chain of German banks are talked of for the interior region, but there is not enough business in sight to warrant any extensive service of this



PRESIDENT'S PALACE IN PETROPOLIS.

kind. The Germans go into many schemes that do not pan out. The American capitalists are not satisfied with the government to the same. As compared with a Spaniard, a Portuguese has more Jewish traits. He is clever at a bargain, and is a natural-born retailer; he is more peaceable and less proud than the Don; he is less impudently with his hands, and more capable of planning; he makes a good lawyer or doctor, but although he plans well, he executes poorly.

This trait shows up plainly in the present-day Brazilian. A number of years ago a wealthy citizen deeded a large tract of land to the state for the purpose of establishing a school of agriculture. The action of the gentleman when he made this public gift

created a vast amount of comment, for the reason that it is not customary to do such things in South America—the rule being to get everything possible from the government. However, the gift was made with the understanding that the work would be carried forward. Extensive plans were made for conducting a great work in this particular line of instruction. But with all the fine planning, and the excellent start, the project has dragged.

An expert was put in charge and the farm well stocked with various breeds of animals, as well as modern machinery, but one day when the government was feeling rather poor, it was determined to have an auction and sell the stuff. The gift has been treat-

ed in about the same spirit as that shown by a stingy Irishman when he responded to an invitation to have a drink. The men were all filling their glasses, but Pat hesitated, then said: "If ye please, sir, if it's all the same, I believe I'd rather have the money." This agricultural school which started eight years ago under the most promising circumstances, has cost hundreds of thousands of dollars, yet has turned out only seven graduates—less than one a year.

The construction of the sewerage system in Santos affords another illustration of poor execution of well-laid plans. The whole thing was determined upon and one of the best American experts in such matters was employed to make the specifications. He was a very high-priced man, but did an excellent job for them. They were no more than started on the job, when the officials were stricken with some sort of patriotic fit, and decided that it would be very improper to have such important work done by a foreigner.

Consequently, all the accurate, high-priced specifications were thrown aside and a native, who is not at all qualified for such a big undertaking, is trying his hand. Those who know say that he will certainly fail because he does not understand his business. The government that transacts business in this slipshod fashion will also fail one of these bright days—nothing else need be expected.

Wild Beauty of Brazil. There is much wild beauty in Brazil. A new language has been forced on the peaceful Indian, but his land remains unchanged. It is only a few minutes' walk from the orderly streets and fountains in the botanical gardens of Rio de Janeiro to the jungle; if one would ride, the trolley car and the cog train will take him in five minutes more to where the wilderness is as wild as it can be, and not conquered by steel. As one sails across the broad harbor among many strange crafts, the view on one side discloses the red and yellow metropolis sitting on the hills, but all around are the huddling mountains crowding down upon it. The ride to Petropolis is so curiously and picturesquely that if one will not listen to the puffing of the engine or look back at the shining rails, he may well believe that he is the first to pass that way. Hugs and birds soar upward in the haze, and brilliantly painted butterflies spread their delicate sails as they flash back and forth in the white sunlight; there are clumps of wonderful willows adorned with masses of bloom, all hedged in by towering peaks of lofty mountains.

Petropolis sits in the lap of the hills. Its tree-lined avenues come from the top of the mountains, and all trails lead to rough places. Petropolis stands for all the elegance Brazil can boast. It is the national show place. About 500 of its citizens spend five hours of every day on the train going to and from their business in Rio. The legations of nearly all the foreign governments are located here. To live in Petropolis is quite the thing, yet on all sides it is hedged in by the wilderness.

A Builder Needed. Brazil is not far removed from the primeval in physical form, nor is it much advanced in other ways. In any direction it is not far from development to crudeness. Its people lack the American trait of adaptability, instead of learning by experience, they ignore it. They do not correct their mistakes, but make them over again. Their symptoms are not the kind that shake nations. The railroads, the steamship, the local industry are not fostered—all are hampered and preyed upon. The present official is a man who has been a portion of coming generations; whose greed robs the future of its promise. The foundation is here, but the builder hands must build the edifice of state if it is to be.

A LUNCHEON FROM LEFT OVERS. Former Principal New York Cooking School.

There were four who needed luncheon. In the pantry there was found about a pint of mashed potato, the rough end of a leg of lamb, one boiled beet, half a dozen lettuce leaves, a small bowl of string beans, a heaping cupful of boiled rice and a small sauce of sugared, and consequently soft, strawberries. After some thought and an examination of staple supplies (such as butter, eggs and bread) the following menu was evolved:

Cheam of Potato Soup.
Lamb Klopops.
Calfonade Salad with String Beans.
Rice Puffs.
Strawberry Sauce.
Tea.

From half a loaf of stale bread two slices were cut, the crusts removed and the bread cut into half inch dice. A tablespoonful of butter was heated in a small saucepan, the little croutons added and shaken over a hot fire until golden brown; they were then skinned out and a half cupful of cold milk was added. The mixture was stirred until it became a paste with two tablespoonfuls of flour. A portion of this was gradually blended with the mashed potato. The remainder of the thickened milk added, well seasoned with salt, pepper and celery seed, there was no onion in the house and put back on the fire in a double boiler to cook slowly for fifteen minutes.

Chasing sauce and grease were removed from the beet and string beans by placing them in a colander and pouring boiling water over them. Then with the lettuce, they were placed in cold water to cool and freshen. In the meantime a tablespoonful of butter was creamed and beaten up with two-thirds of a cupful of sifted powdered sugar. Half a cupful of milk was added and the mixture was stirred until it was a thick cream. The cream was then heated over a low fire and a small amount of sugar was added when it was evident that the sauce might otherwise tend to separate. The pale pink mixture was heaped in a pretty glass dish and placed on ice until needed for the puffs. Every bit of meat was scraped into the bone and after being freed from the gristle and tougher fat it was run twice through the food chopper. There was almost a pint when measured. 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